

A LA CARTE MENU

TO START

- Charred mackerel, radish, ginger and champagne £9.00
Oxford potato soup, cured cod, roasted almond tuile £9.00
Crushed cauliflower tortellone, Vin Jaune butter sauce £9.75
(Add Périgordian black truffle £9.25)
Orkney scallops, spinach and chicory, jus tranché £22.75
Middle White pork, Calvados apples, black garlic aubergine, marjoram dressing
£11.75

MAIN COURSES

- Aged Challans duck, leg ragoût, tomatoes and olive, Banyuls and cherry £26.50
Wiltshire lamb, broad beans and baby artichoke, confit fennel and lemon, rosemary
jus £26.50
Cornish turbot, spinach, ceps, Jacqueline sauce £32.50
Aged risotto rice, English summer vegetables, black truffle crème fraîche, pine nut
brittle £25.50
Longhorn beef shin, bone marrow, miso confit shallot, polenta, wild lime jus £27.75

SIDE DISHES

- Mashed potato / seasonal greens £4.25 each
Fresh leaf salad, truffle soya dressing £6.00

PUDDINGS

- Valrhona chocolate, cardamom and dulce de leche sorbet £11.75
Raspberry crème brûlée, local rose shortbread £9.00
Yorkshire strawberries, chamomile meringue, clotted cream sorbet £9.75
Selection of British cheeses, quince, rye bread toast £9.25